



Food Chemistry 105 (2007) 1321-1326



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Bibliography of analytical, nutritional and clinical methods

(4 weeks journals. Search completed at 30th. May 2007)

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As a service to subscribers of Food Chemistry, this bibliography contains newly published material in the field of analytical, nutritional and clinical methods. The bibliography is divided into fourteen sections: 1 Reviews; 2 General; 3 Amino acids, proteins & enzymes; 4 Carbohydrates; 5 Lipids; 6 Vitamins & co-factors; 7 Trace elements & minerals; 8 Drug, biocide & processing residues; 9 Toxins/Allergens; 10 Additives; 11 Flavours & aromas; 12 Organic acids; 13 Animal products; 14 Plant & microbial products. Within each section, articles are listed in alphabetical order with respect to the author. Where there are no papers to appear under a heading, it will be omitted.

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Sensitive detection of estrogenic mycotoxin zearalenone by open sandwich immunoassay

10. Additives

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*Prague Inst Chem Technol, Dept Fermentat Chem & Bioengn, Technicka 5, CZ-16628 Prague 6, Czech Republic

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Determination of total sulphur dioxide in beer samples by flow-through chrono-potentiometry

He LM, Su YJ, Zeng ZL*, Liu YH, Huang XH// *Sth China Agr Univ, Coll Vet Med, Ctr Vet Drug Residues, CN-510642 Guangzhou, Guangdong, Peoples Rep China

Anim Feed Sci Technol 2007 132 (3-4) 316

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Mejia E, Ding Y, Mora MF, Garcia CD*// *Univ Texas San Antonio, Dept Chem, San Antonio, Tx $78249,\, USA$

Food Chem 2007 102 (4) 1027

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Yang X, Zhang H// Wenzhou Med Coll, Dept Pharm, CN-325035 Wenzhou, Zhejiang, Peoples Rep China

Food Chem 2007 102 (4) 1223

Sensitive determination of kojic acid in foodstuffs using PVP (polyvinylpyrrolidone) modified acetylene black paste electrode

Zhang C, Suslick KS*// *Univ Illinois, Dept Chem, 600 Sth Mathews Ave, Urbana, Il 61801, USA

J Agric Food Chem 2007 **55** (2) 237

Colorimetric sensor array for soft drink analysis

11. Flavours & aromas

Baccouri B, Ben Temime S, Campeol E, Cioni PL, Daoud D, Zarrouk $M^*//$ *Technopole Borj Cedria, Lab Caracterisat & Qual Huile Olive, Ctr Biotechnol, BP 901, TN-2050 Ben Arous, Hammam-Lif, Tunisia

Food Chem 2007 102 (3) 850

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Carasek E, Cudjoe E, Pawliszyn J*// *Univ Waterloo, Dept Chem, Waterloo, Ontario, Canada N2L 3G1

J Chromatogr A 2007 1138 (1-2) 10

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Chin ST, Nazimah SAH*, Quek SY, Man YBC, Rahman RA, Hashim DM// *Univ Pertanian Malaysia, Fac Food Sci & Technol, Dept Food Sci, MY-43400 Serdang, Selangor, Malaysia

J Food Compos Anal 2007 20 (1) 31

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Dhaouadi A, Monser L, Sadok S, Adhoum N*// *Inst Nat Sci Appl & Technol, Lab Chim Anal & Electrochim, Ctr Urbain Nord, BP 676, TN-1080 Tunis, Tunisia

Food Chem 2007 103 (3) 1049

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Fedrizzi B, Magno F, Moser S, Nicolini G, Versini G*// *IASMA Research Centre, Agri-Food Qual Dept, Via Mach 1, IT-38010 San Michele all'Adige, Italy

Rapid Commun Mass Spectrom 2007 21 (5) 707

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Flamini R, Vedova AD, Cancian D, Panighel A, De Rosso M// Ist Sperimentale Viticoltura - Lab Chim, Viale XXVIII Aprile 26, IT-31015 Conegliano, TV, Italy *J Mass Spectrom* 2007 **42** (5) 641

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Lachenmeier DW// CVUA, Weissenbruger Str 3, DE-76187 Karlsruhe, Germany Food Res Int 2007 40 (1) 167

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Larcher R, Nicolini G, Puecher C, Bertoldi D, Moser S, Favaro G// IASMA Res Ctr, Agrifood Qual Dept, V Mach 1, IT-38010 San Michele all'Adige, TN, Italy Anal Chim Acta 2007 **582** (1) 55

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Ohashi M, Omae H, Hashida M, Sowa Y, Imai S// Nara Prefectural Inst Hyg & Environm, 57-6 Ohmori cho, Nara 630 8131, Japan

J Chromatogr A 2007 1138 (1-2) 262

Determination of vanillin and related flavor compounds in cocoa drink by capillary electrophoresis

Pino V, Ayala JH, Gonzalez V, Afonso AM*// *Univ La Laguna, Dept Anal Chem Nutr & Food Sci, Campus Anchieta, Astrofisico Francisco Sanchez s/n, ES-38205 La Laguna, Spain

Anal Chim Acta 2007 582 (1) 10

Focused microwave-assisted micellar extraction combined with solid-phase microextraction-gas chromatography/mass spectrometry to determine chlorophenols in wood samples

Povolo M, Contarini G, Mele M, Secchiari P// CRA Ist Sperimentale Lattiero Caseario, IT-26900 Lodi, Italy

J Dairy Sci 2007 90 (2) 556

Study on the influence of pasture on volatile fraction of ewes' dairy products by solid-phase microextraction and gas chromatography-mass spectrometry

Riu M, Mestres M, Busto O, Guasch J*// *Univ Rovira & Virgili, Dept Quim Analit & Quim Organ, Unitat Enol, CeRTA, ES-430070 Tarragon, Spain *J Chromatogr A* 2007 **1138** (1-2) 18

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Vichi S, Santini C, Natali N, Riponi C, Lopez-Tamames E, Buxaderas S// Univ Barcelona, Fac Farm, Dept Nutr & Bromatol, Ctr Referencia Tecnol Aliments, Avda Joan XXIII s/n, ES-08028 Barcelona, Spain

Food Chem 2007 102 (4) 1260

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Xie WC, Tang J*, Gu XH, Luo CR, Wang GY// *Sthn Yangtze Univ, Sch Food Sci, MoE Key Lab Food Sci & Safety, CN-214036 Wuxi, Peoples Rep China *J Anal Appl Pyrol* 2007 **78** (1) 180

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Yu YJ, Huang TM, Yang B, Liu X, Duan $GL^*/\!/\,^*Fudan$ Univ, Sch Pharm, Dept Pharmaceut Anal, CN-200032 Shanghai, Peoples Rep China

J Pharm Biomed Anal 2007 43 (1) 24

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Tang Y, Wu M*// *Changchun Inst Appl Chem, Nat Anal Res Ctr Electrochem & Spectrosc, 5625 Renmin St, CN-130022 Changchun, Peoples Rep China Food Chem 2007 **103** (1) 243

The simultaneous separation and determination of five organic acids in food by capillary electrophoresis

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Aprea E, Biasioli F, Gasperi F, Mott D, Marini F, Mark TD// IASMA Res Ctr, Agrifood Qual Dept, Via E Mach 1, IT-38010 San Michele all'Adige, TN, Italy *Int Dairy J* 2007 **17** (3) 226

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Anal Chim Acta 2007 582 (1) 125

Study and validity of ¹³C stable carbon isotopic ratio analysis by mass spectrometry and ²H site-specific natural isotopic fractionation by nuclear magnetic resonance isotopic measurements to characterize and control the authenticity of honey

Erkan N, Ozden O// Istanbul Univ, Fac Fisheries, Dept Seafood Proc & Qual Control, Ordu Caddesi 200, TR-34470 Laleli/Istanbul, Turkey Food Chem 2007 **102** (3) 721

Proximate composition and mineral contents in aqua cultured sea bass (Dicentrarchus labrax), sea bream (Sparus aurata) analyzed by ICP-MS

Karoui R, Lefur B, Grondin C, Thomas E, Demeulemester C, De Baerdemaeker J, Guillard AS// Katholieke Univ Leuven, Dept Biosyst, Div Mechatron Biostat & Sensors, Kasteelpk Arenberg 30, BE-3001 Heverlee, Belgium

Int J Food Sci Technol 2007 42 (1) 57

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Karoui R, Schoonheydt R, Decuypere E, Nicolai B, De Baerdemaeker J// Katholieke Univ Leuven, Egg Qual & Incubat Res Grp, Kasteelpk Arenberg 30, BE-3001 Louvain, Belgium

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Front face fluorescence spectroscopy as a tool for the assessment of egg freshness during storage at a temperature of 12.2 $^{\circ}C$ and 87% relative humidity

Kaylegian KE, Lynch JM, Fleming JR, Barbano DM*// *Cornell Univ, Dept Food Sci, NE Dairy Foods Res Ctr, Ithaca, NY, USA

J Dairy Sci 2007 90 (2) 602

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Khodabux K, L'Omelette MSS, Jhaumeer-Laulloo S, Ramasami P*, Rondeau P// *Univ Mauritius, Dept Chem, Reduit, Mauritius

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Laube I, Zagon J, Spiegelberg A, Butschke A, Kroh LW, Broll H// Bundesint Risikobewertung, Thielallee $88\mbox{-}92$, DE-14195 Berlin, Germany

Int J Food Sci Technol 2007 **42** (1) 9 Development and design of a 'ready-to-use' reaction plate for a PCR-based simultaneous detection of animal species used in foods

Liu X, Metzger LE*// *Univ Minnesota, Dept Food Sci & Nutr, MN-SD Dairy Foods Res Ctr, St Paul, Mn 55108, USA

J Dairy Sci 2007 90 (1) 24

Application of fluorescence spectroscopy for monitoring changes in nonfat dry milk during storage

Lopez-Calleja IM, Gonzalez I*, Fajardo V, Hernandez PE, Garcia T, Martin R// *Univ Complutense, Fac Vet, Dept Nutr Bromatol & Tecnol Alimentos, ES-28040 Madrid, Spain

Int Dairy J 2007 17 (1) 87

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Moller JKS, Adamsen CE, Catharino RR, Skibsted LH, Eberlin MN// Royal Vet & Agric Univ, Dept Food Sci Food Chem, Rolighedsvej 30, DK-1958 Frederiksberg C, Denmark

Meat Sci 2007 75 (2) 203

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Rodriguez-Nogales JM, Vazquez F// Univ Valladolid, ETS Ingn Agrarias, Area Tecnol Alimentos, Campus La Yutera, Avda Madrid 57, ES-34004 Palencia, Spain

Food Control 2007 18 (5) 580

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Santaclara FJ, Espineira M, Cabado AG, Vieites JM// ANFACO-CECOPESCA, Area Mol Biol & Biotechnol, ES-36310 Vigo, Spain

J Agric Food Chem 2007 **55** (2) 305

Detection of land animal remains in fish meals by the polymerase chain reaction-restriction fragment length polymorphism technique

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Aranda M, Morlock G*// *Univ Hohenheim, Inst Food Chem, Garbenstr 28, DE-70599 Stuttgart, Germany

Rapid Commun Mass Spectrom 2007 21 (7) 1297

New method for caffeine quantification by planar chromatography coupled with electrospray ionization mass spectrometry using stable isotope dilution analysis

Arapitsas P, Menichetti S, Vincieri FF, Romani A*// *Univ Florence, Dipt Sci Farmaceut, Polo Sci & Technol, Via U Schiff 6, IT-50019 Sesto Fiorentino, FI,

J Agric Food Chem 2007 55 (1) 48

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Athanasios M, Georgios L, Michael K*// *Agr Univ Athens, Food Sci & Technol Dept, Iera Odos 75, GR-11855 Athens, Greece Food Chem 2007 **102** (3) 606

A rapid microwave-assisted derivatization process for the determination of phenolic acids in brewer's spent grains

Babu VRS, Patra S, Karanth NG, Kumar MA, Thakur MS*// *Cent Food Technol Res Inst, Fermentat Technol & Bioengn Dept, IN-570020 Mysore, India Anal Chim Acta 2007 582 (2) 329

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Capote FP, Rodriguez JML, Luque de Castro MD// Univ Cordoba, Dept Anal Chem, Annex C-3, Campus Rabanales, ES-14071 Cordoba, Spain

J Chromatogr A 2007 1139 (2) 301

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Cetkovic GS, Mandic AI, Canadanovic-Brunet JM, Diilas SM, Tumbas VT// Fac Technol, Dept Organ Chem, Blvd Cara Lazara 1, Novi Sad 21000, Serbia J Liq Chromatogr Relat Technol 2007 30 (2) 293

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Chukwumah YC, Walker LT*, Verghese M, Bokanga M, Ogutu S, Alphonse K// *Alabama A&M Univ, Dept Food & Anim Sci, POB 1628, Normal, Al 35762, USA

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Dragovic-Uzelac V, Levaj B, Mrkic V, Bursac D, Boras M// Fac Food Technol & Biotechnol, Dept Food Technol, Pierottijeva 6, HR-10000 Zagreb, Croatia Food Chem 2007 102 (3) 966

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Fraser PD, Enfissi EMA, Goodfellow M, Eguchi T, Bramley PM*// *Univ London Royal Holloway & Bedford New Coll, Sch Biol Sci, Egham TW20 0EX, England

Plant J 2007 49 (3) 552

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Green CO, Wheatley AO*, Osagie AU, Morrison EYSA, Asemota HN// *Univ West Indies, Department Basic Med Sci Biochem, Mona Campus, Kingston 7, Jamaica

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Harrison B, Ellis J, Broadhurst D, Reid K, Goodacre R, Priest FG// Heriot Watt Univ, Int Ctr Brewing & Distilling, Edinburgh EH14 4AS, Scotland J Inst Brew 2006 112 (4) 333

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He Y, Li XL, Deng XF// Zhejiang Univ, Coll Biosyst Engn & Food Sci, CN-310029 Hangzhou, Peoples Rep China

J Food Eng 2007 79 (4) 1238

Discrimination of varieties of tea using near infrared spectroscopy by principal component analysis and BP model

He Y, Li XL, Shao YN// Zhejiang Univ, Coll Biosyst Engn & Food Sci, 268 Kaixuan Rd, CN-310029 Hangzhou, Peoples Rep China

Int J Food Prop 2007 10 (1) 9

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Hom NH, Becker HC, Mollers C*// *Univ Gottingen, Inst Agron & Plant Breeding, Von Siebold Str 8, DE-37075 Gottingen, Germany Euphytica 2007 153 (1-2) 27

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Iglesias M, Besalu E, Antico E// Univ Girona, Dept Chem, ES-17071 Girona, Spain

J Agric Food Chem 2007 **55** (2) 219

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Jin YZ, Row KH*// *Inha Univ, Ctr Adv Bioseparat Technol, 253 Yonghyun dong, Nam gu, Inchon 402 751, South Korea

J Liq Chromatogr Relat Technol 2007 30 (3) 335

Separation of catechin compounds by retention theory in RP-HPLC

Kang J, Hick LA, Price WE*// *Univ Wollongong, Dept Chem, Wollongong, NSW 2522, Australia

Rapid Commun Mass Spectrom 2007 21 (6) 857

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Khanchi AR, Mahani MK, Hajihosseini M, Maragheh MG, Chaloosi M, Bani F// Atom Energy Organization Iran, Jabber Ibn Hayan Res Labs, PO Box 11365-8486, Tehran, Iran

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Lu HX, Wang JB, Wang XC, Lin XC, Wu XP, Xie ZH*// *Fuzhou Univ, MoE Key Lab Anal & Detect Tech Food Saf, CN-350002 Fuzhou, Peoples Rep China J Pharm Biomed Anal 2007 43 (1) 352

Rapid separation and determination of structurally related anthraquinones in rhubarb by pressurized capillary electrochromatography

Matos LC, Pereira JA, Andrade PB, Seabra RM, Oliveira MBPP*// Univ Porto, Fac Farm, Serv Bromatol, R Anibal Cunha 164, PT-4099-030 Porto, Portugal Food Chem 2007 102 (3) 976

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Pongsuwan W, Fukusaki E*, Bamba T, Yonetani T, Yamahara T, Kobayashi A// *Osaka Univ, Grad Sch Engn, Dept Biotechnol, Osaka, Japan

J Agric Food Chem 2007 55 (2) 231

Prediction of Japanese green tea ranking by gas chromatography/mass spectrometry-based hydrophilic metabolite fingerprinting

Remsberg CM, Yanez JA, Roupe KA, Davies NM*// *Washington State Univ, Coll Pharm, Dept Pharmaceut Sci, Pullman, Wa 99164, USA

J Pharm Biomed Anal 2007 43 (1) 250

High-performance liquid chromatographic analysis of pterostilbene in biological fluids using fluorescence detection

Rostagno MA, Palma M*, Barroso CG// *Univ Cadiz, Fac Ciencias, Dept Quim Anal, POB 40, ES-11510 Cadiz, Spain

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Scampicchio M, Lawrence NS, Arecchi A, Cosio S, Mannino S*// *Univ Milan, Dept Food Sci & Technol, Via Celoria 2, IT-20133 Milan, Italy

Electroanalysis 2007 19 (1) 85

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Sentandreu E, Izquierdo L, Sendra JM*// *Inst Agroquim & Tecnol Alimentos, POB 73, ES-46100 Burjassot, Spain

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Serrano J, Goni I*, Saura-Calixto F// *Univ Complutense, Fac Farm, Dept Nutr & Bromatol I, Avda Complutense s/n, Ciudad Univ, ES-28040 Madrid, Spain Food Res Int 2007 40 (1) 15

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Shi ZH, Zhu XM, Cheng Q, Zhang HY// Hebei Univ, Key Lab Anal Sci & Technol, CN-071002 Baoding, Hebei, Peoples Rep China J Liq Chromatogr Relat Technol 2007 **30** (2) 255

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Tuberoso CIG, Kowalcztk A, Sarritzu E, Cabras P// Univ Cagliari, Dept Toxicol, Via Ospedale 72, IT-09124 Cagliari, Italy

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Tzanavaras PD, Themelis DG// Cosmopharm Ltd, Qual Control Dept, POB 42, GR-20100 Korinthos, Greece

Anal Chim Acta 2007 581 (1) 89

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Venzie JL, Castro J, Krishna MVB, Nelson DM, Marcus RK*// *Clemson Univ, Dept Chem, Biosyst Res Complex, 51 New Cherry St, Clemson, SC 29634, USA Anal Bioanal Chem 2007 387 (1) 321

Electron-impact and glow-discharge ionization LC-MS analysis of green tea tinc-

Versari A, Boulton RB, Parpinello GP// Univ Calif Davis, Dept Viticulture & Enol, Davis, Ca 95616, USA

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Wu JG, Shi CH*// *Zhejiang Univ, Coll Agric & Biotechnol, Agron Dept, CN-310029 Hangzhou, Peoples Rep China

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Calibration model optimization for rice cooking characteristics by near infrared reflectance spectroscopy (NIRS)

Yang LT, Guo JC, Pan AH, Zhang HB, Zhang KW, Wang ZM, Zhang DB*// *Shanghai Jiao Tong Univ, Schalig IID, Zhang RW, Wang ZM, Zhang DB*//
*Shanghai Jiao Tong Univ, Sch Life Sci & Biotechnol, SJTU-SIBS-PSU Joint Ctr Life Sci, CN-200240 Shanghai, Peoples Rep China

J Agric Food Chem 2007 55 (1) 15

Event-specific quantitative detection of nine genetically modified maizes using one novel standard reference molecule